

# REX INDOMITUS

MYSTERIUM VERUM

## DRYHOPPED BARREL-AGED BRETT ALE

Imperium has long held sway over Brett IPA's in our barrel cellar. We've always enjoyed the interplay of wild yeast and hops, so much so that we decided to see how far we could take it. Enter Rex Indomitus. Rex is aged in oak with the same blend of *Brettanomyces* that ferments Imperium, but rather than Lost Gold, we've started with our Imperial Red Ale, Red King. After 12 months in oak, the beer is racked out of the barrels onto a fresh dose of dry hops. The finished beer has all of the fruity, funky hallmarks of brett fermentation, with an enticingly hopped finish.

### MYSTERIUM VERUM

Once small and experimental, now dynamic and award - winning, this diverse family of ales utilizes a variety of barrels, as well as secondary fermentation with wild yeasts and bacteria to produce complex flavors beyond the realm of traditional brewer's yeasts. Latin for "Real Mystery," our Mysterium Verum series embraces the endless possibilities of these transformations.



ABV **9.7%**  
BASE BEER **Red King**  
MATURATION **12 months**  
OTHER **Brettanomyces; dry hopped after barreling**  
TASTING NOTES **Fruit, funk, malt**

AVAILABLE PACKAGES: DRAUGHT



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